



UCOOK

Savanna's Spicy Citrus Honey Pork Belly

with Savanna Neat & roasted cabbage

This pork dish is the same same, but different, Chef! You will still get your perfectly cooked, golden-brown pork belly but covered in a Savanna Neat, orange juice, dijon mustard & honey sauce. It's basically like a whisky-flavoured OJ, but for your plate... Served with roasted cabbage & onion, a mayo drizzle and fresh coriander.

Hands-on Time: 25 minutes

Overall Time: 40 minutes

Serves: 1 Person

Chef: Savanna

Adventurous Foodie

Savanna | Neat

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Ingredients & Prep

100ml	Jasmine Rice <i>rinse</i>
100g	Cabbage <i>rinse & cut into large bite-sized pieces</i>
1	Onion <i>peel & cut ½ into wedges</i>
5ml	NOMU Spanish Rub
1	Garlic Clove <i>peel & grate</i>
5g	Chipotle Chillies In Adobo <i>roughly chop</i>
20ml	Savanna Neat
60ml	Sweet Orange Sauce <i>(50ml Orange Juice, 5ml Honey & 5ml Dijon Mustard)</i>
200g	Pork Belly Pieces
50ml	Kewpie Mayo
3g	Fresh Coriander <i>rinse, pick & roughly chop</i>

From Your Kitchen

Oil (cooking, olive or coconut)
Salt & Pepper
Water
Paper Towel

1. READY THE RICE Preheat the oven to 200°C. Place the rinsed rice in a pot with 200ml of salted water. Cover with a lid and bring to a boil. Reduce the heat and simmer until the water has been absorbed, about 10 minutes. Remove from the heat and steam, 8-10 minutes. Fluff with a fork and cover.

2. OVEN ROASTED VEG Spread the cabbage chunks and the onion wedges on a roasting tray. Coat in oil, the NOMU rub and season. Roast in the hot oven until slightly crispy, 25-30 minutes (shifting halfway).

3. SAVANNA ORANGE SAUCE Place a pan over medium heat. When hot, add the grated garlic and chopped chipotles (to taste) and fry until fragrant, 30 seconds - 1 minute (shifting constantly). Pour in the Savanna Neat and cook until almost all evaporated, 30 seconds - 1 minute (shifting constantly). Pour in the sweet orange sauce and simmer until reduced and thickened, 2-3 minutes (shifting occasionally). Season, remove from the heat, cover and set aside.

4. PERFECT PORK Season the pork belly pieces. Return the pan to medium heat (the pork will cook in its own fat). When hot, sear the pork pieces until crispy, golden brown, and cooked through, 8-10 minutes per side. Remove the pork from the pan and set aside to rest before slicing and lightly seasoning.

5. MMMAYO In a small bowl, loosen the mayo with water in 5ml increments until drizzling consistency. Season and set aside.

6. OM NOM NOM! Plate up the steaming rice, top with the pork slices and drizzle with the sweet orange sauce. Serve the roast cabbage alongside and drizzle with mayo. Garnish with the chopped coriander.



Chef's Tip

Air fryer method: Season the whole pork belly pieces and air fry at 200°C until crispy and golden, 20-25 minutes. Rest for 5 minutes before thinly slicing.

Nutritional Information

Per 100g

Energy	1164kJ
Energy	278kcal
Protein	4.2g
Carbs	16g
of which sugars	3.3g
Fibre	1.3g
Fat	16.6g
of which saturated	5.7g
Sodium	105mg

Allergens

Egg, Allium, Sulphites, Alcohol, Soy

Eat
Within
2 Days